

Mothers Day Brunch Buffet

Fresh & Vibrant Starters

Seasonal Fruit Display – A vibrant assortment of freshly sliced seasonal fruits accented with garden mint.

Spring Yogurt Parfait Bar – Creamy Greek yogurt accompanied by house-made berry compote and toasted artisanal granola.

Spring Salads & Chilled Selections

Classic Caesar Salad – Crisp romaine hearts, shaved Parmigiano-Reggiano, house-made Caesar dressing and golden brioche croutons.

Roasted Beet & Citrus Salad – Oven-roasted beets, citrus segments, creamy goat cheese, pistachios and a bright citrus vinaigrette.

Brunch Classics

Farmhouse Egg Frittata – Free-range eggs baked with spring vegetables and fresh goat cheese.

Eggs Benedict Station – Poached farm eggs over toasted English muffins with sautéed spinach, finished with classic hollandaise sauce.

Roasted Breakfast Potatoes – Tossed with garlic, rosemary and sea salt.

French Mustard Marinated Prime ribeye

Heritage Breakfast Sausage.

Spring garlic Asparagus

Smoked bacon

Artisanal Pizza Station

Smoked Bacon Breakfast Pizza – Gruyère cheese, caramelized onions and farm eggs on house-baked crust.

Fresh Arugula and mozzarella, shaved Parmigiano-Reggiano, house-pickled red onions, and a delicate champagne reduction.